

2020 KERNEL CABERNET SAUVIGNON

STORY BEHIND THE WINE

*Commissioned by George Fife Angas in 1836, German geologist, Johann Menge, made extensive inspections of New Silesia, now better known as the Barossa. Having surveyed the region, he wrote a prophetic letter to his employer reporting that "your land is and will prove the **kernel** of this province."*

THE WINERY

Langmeil Winery respectfully acknowledges the Kurna, Ngadjuri and Peramangk people, past, present and future, the traditional custodians of the land on which we grow and make our wines.

The Lindner family of Langmeil Winery has been immersed in the Barossa's culture of farming, food, wine and community for six generations. Their commitment to quality in all aspects is unwavering and any wine that bears the Langmeil name represents the family's pursuit of excellence in wine and community.

WINEMAKER'S NOTES

2020 VINTAGE REPORT

2020 was the smallest vintage in fifty years due to one of the driest growing seasons on record, with spring frosts followed by hot and windy conditions at flowering. The heat continued in December and January with a cooler than average February when the reduced crop ripened quickly. The compressed vintage produced juice of great colour, concentration and flavour, making it a year for rich and full-bodied wines.

Colour: *Medium to deep crimson with purple hues.*

Aroma: *A bright and lifted aroma of blackcurrant, violets and liquorice mingle with black olive, chocolate and savoury notes.*

Palate: *Juicy and rich blue and red fruits coat the palate balanced with soft, velvety tannins. A complex, medium to full-bodied wine showing hints of brambly spice and vanilla which flow through to the lengthy, fruity and spicy finish.*

Cellaring: *2022-2037*

Food match: *BBQ spare ribs; veal chops; hearty beef and potato casserole; hard cheese platter.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa (Barossa Valley 76%, Eden Valley 24%)

GRAPE COMPOSITION

100% Cabernet Sauvignon

OAK TREATMENT

34% new and 66% seasoned French oak hogsheads

TIME IN OAK

Twenty-five months

VINE AGE

22 to 60-year-old vines

SUB REGIONAL SOURCE

Tanunda, Eden Valley and Light Pass

YIELD PER ACRE

1-1.5 tonnes per acre

TRELLISING

Single permanent cordon

SOIL TYPE

Grey sandy loam over clay, black Biscay clay

HARVEST DETAILS

5 March to 30 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.41

TA: 6.6 g/L

Residual Sugar: 2.43 g/L

VA: 0.56 g/L